RAGES
426-130
17!
1899 (1)
RECORDED

N° 11,207 A.D. 1898

DUPLICATE

Date of Application, 17th May, 1898

Complete Specification Left, 15th Feb., 1899—Accepted, 18th Mar., 1899

PROVISIONAL SPECIFICATION.

An Improved Process for Keeping and Packing Cheese and the like.

I, Jan Hendrikzoon Eyssen, of Oosthuizen, Noord-Holland, Manufacturer, do hereby declare the nature of this invention to be as follows:—

This invention relates to an improved method or process for keeping and packing cheese and other substances liable to deterioration and has for its object a new and greatly improved method of packing such substances.

It is a recognized fact, that fresh cheese in a fully developed or ripe state, or in a state in which the cheese has attained the maximum of its aroma, presents considerable difficulties with reference to the question of its export.

This is particularly the case where the cheese is required to be conveyed over long distances, and, as regards the export of such cheese to the tropics, this has hitherto been virtually impossible.

The cause of these difficulties is to be found in the fact, that the baccillariae, which affect the taste and aroma of the cheese, are especially influenced by the unfavorable dampness and changing temperature during the transport.

More especially, however, does the aroma and flavour deteriorate or become tainted, or even destroyed by the growth of mould or other mycelien, or the tendency to become musty, caused by the cheese being exposed to warm damp air, in consequence of which such cheese can soon become absolutely unfit for consumption.

To obviate these serious drawbacks various systems or processes have been tried, but with little success, for instance, in one process hitherto adopted (and having for its object the overcoming of the difficulties above mentioned), the cheese was first dried, and then usually packed in air-tight coverings such as bladders and the like, in which coverings or casings the cheese was then exported.

This system, however, is open to the following objections:

The cheese thus dried and packed is considerably changed as regards its taste or flavour, secondly, the cheese prepared as above described looses in the drying-process a considerable amount of weight.

But apart from the loss of flavour and also the said extensive loss of weight in the drying of the cheese as above mentioned, the cheese thus dried was found to be still unsuited for, and unprotected against oversea-export, as once again as soon as the cheese became moist, the necessary conditions for the growth of mould and mustiness were present.

The present invention has for its object the obviation of the difficulties mentioned, and relates to an improved process of treating or preparing cheese without the loss of its flavour and aroma and without decreasing or diminishing its contents of water.

The cheese treated according to my improved process can be kept and preserved against deterioration or decay, can be stored for an optional length of time, and can be exported under any conditions of moist and warm temperatures.

[*Price* 8*d*.]

Eyssen's Improved Process for Keeping and Packing Cheese and the like.

My improved process is based upon the fact, that to preserve cheese, it is in the first instance necessary to expel all the air still contained in the cheese, whereby any possibly existing germs of mould or mustiness are deprived of the oxygen necessary for vegetation.

In preparing cheese according to my improved process I therefore thoroughly cleanse the fermented cheese (ripe cheese) from any and all impurities, visible upon the same, and then subject the same to a kneading process in suitable machines or apparatus, and by means of the said kneading process, I transform the cheese into a dough or paste-like mass, whereby all the moisture in the cheese becomes expelled and a perfectly even substance of dough obtained, that is to say, a dough not possessing any lumps, but being of uniform composition throughout.

This dough or paste, without any addition of preservative-substances or the like, I then pack into suitable receptacles, such as pots, tins or the like, the said receptacles after being filled with a block of the cheese-dough or paste, being then hermetically sealed, in known manner.

It will thus at once be clear, that in such condition the cheese is entirely fit for export and is, moreover, ready for immediate consumption upon the opening of the tin or the like, in which the same is contained.

By means of this my improved method for the preparation of fatty and like cheeses, it will be clear, that cheese of this description can be exported from countries in which such cheese is produced, to such countries, where, in consequence of climatic or other circumstances, the manufacture of such cheese is not possible.

Furthermore it is apparent that in this manner, countries capable of and producing milk and cheese in large quantities, and which have hitherto commanded in many instances only a comparatively small market for their products, are now placed in a position, in a very high degree to complete with their products and to sell the same advantageously in all the markets of the world.

In conclusion I may mention, that cheese which has been prepared and packed according to my improved process is especially adapted for ship-transport, firstly because much less space is occupied, and secondly, in view of the fact, that the receptacles or tins, in which the cheese is packed, are air-tight, it will be clear, that the choice or more precisely, a much greater choice of space is possible for storing the same during transport.

This circumstance is of especial importance as regards the export of cheese.

I have only to state, that the cheese-paste produced according to my process, in the manner hereinbefore described, may, of course, receive an addition of carraway-seeds or the like, if desired, or required.

Dated this 17th day of May 1898.

J. P. BAYLY,
18, Fulham Place, London, W.,
Agent for the Applicant.

COMPLETE SPECIFICATION.

An Improved Process for Keeping and Packing Cheese and the like.

I, Jan Hendrikzoon Eyssen, of Oosthuizen, Noord-Holland, Manufacturer, do hereby declare the nature of this invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to an improved method or process for keeping and packing

cheese and other substances liable to deterioration and has for its object a new and greatly improved method of packing such substances.

It is a recognized fact, that fresh cheese in a fully developed or ripe state, or in a state in which the cheese has attained the maximum of its aroma, presents considerable difficulties with reference to the question of its export.

This is particularly the case where the cheese is required to be conveyed over long distances, and, as regards the export of such cheese to the tropics, this has hitherto been virtually impossible.

The cause of these difficulties is to be found in the fact, that the baccillariae, which affect the taste and aroma of the cheese, are especially influenced by the unfavorable dampness and changing temperature during the transport.

More especially, however, does the aroma and flavour deteriorate or become tainted, or even destroyed by the growth of mould or other mycelien, or the tendency to become musty, caused by the cheese being exposed to warm damp air, in consequence of which such cheese can soon become absolutely unfit for consumption.

To obviate these serious drawbacks various systems or processes have been tried, but with little success, for instance, in one process hitherto adopted (and having for its object the overcoming of the difficulties above mentioned), the cheese was first dried, and then usually packed in air-tight coverings such as bladders and the like, in which coverings or casings the cheese was then exported.

This system, however, is open to the following objections: the cheese thus dried and packed is considerably changed as regards its taste or flavour, secondly the cheese prepared as above described looses in the drying process a considerable amount of weight.

But apart from the loss of flavour and also the said extensive loss of weight in the drying of the cheese as above mentioned, the cheese thus dried was found to be still unsuited for, and unprotected against oversea-export as once again as soon as the cheese became moist, the necessary conditions for the growth of mould and mustiness were present.

The present invention has for its object the obviation of the difficulties mentioned, and relates to an improved process of treating or preparing cheese without the loss of its flavour and aroma and without decreasing or diminishing its contents of water.

The cheese treated according to my improved process can be kept and preserved against deterioration or decay, can be stored for an optional length of time, and can be exported under any conditions of moist and warm temperatures.

My improved process is based upon the fact, that to preserve cheese, it is in the first instance necessary to expel all the air still contained in the cheese whereby any possibly existing germs of mould or mustiness are deprived of the oxygen necessary for vegetation.

In preparing cheese according to my improved process I therefore thoroughly cleanse the fermented cheese (ripe cheese) from any and all impurities, visible upon the same, and then subject the same to a kneading process in suitable machines or apparatus, and by means of the said kneading process, I transform the cheese into a dough or paste-like mass, whereby all the moisture in the cheese becomes expelled and a perfectly even substance of dough obtained, that is to say, a dough not possessing any lumps, but being of uniform composition throughout.

This dough or paste, without any addition of preservative-substances or the like, I then pack into suitable receptacles, such as pots, tins or the like, the said receptacles after being filled with a block of the cheese-dough or-paste, being then hermetically sealed, in known manner.

It will thus at once be clear, that in such condition the cheese is entirely fit for export and is, moreover ready for immediate consumption upon the opening of the tin or the like, in which the same is contained.

By means of this my improved method for the preparation of fatty and like cheeses, it will be clear, that cheese of this description can be exported from

countries in which such cheese is produced, to such countries, where, in consequence of climatic or other circumstances, the manufacture of such cheese is not possible.

Furthermore it is apparent that in this manner, countries capable of and producing milk and cheese in large quantities, and which have hitherto commanded in many instances only a comparatively small market for their products, are now placed in a position, in a very high degree to compete with their products and to sell the same advantageously in all the markets of the world.

In conclusion I may mention, that cheese which has been prepared and packed according to my improved process is especially adapted for ship-transport, firstly because much less space is occupied, and secondly in view of the fact, that the receptacles or tins, in which the cheese is packed, are air-tight, it will be clear, that the choice or more precisely, a much greater choice of space is possible for storing the same during transport.

This circumstance is of especial importance as regards the export of cheese.

I have only to state, that the cheese-paste produced according to my process, in the manner hereinbefore described, may, of course, receive an addition of carraway-seeds or the like, if desired, or required.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is:—

Process for keeping and packing cheese without affecting the taste and the aroma in which the cheese in a ripe state is kneaded to a paste, the air expelled, the impurities removed and the paste packed into hermetically closed tins, substantially as described.

Dated this 15th day of February 1899.

J. P. BAYLY,
18, Fulham Place, London, W.,
Agent for the Applicant.

Redhill: Printed for Her Majesty's Stationery Office, by Malcomson & Co., Ltd.—1899.